



Operation Manual
For
Sodir
¼ Size Convection Broiler Oven—FC-33



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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all the instructions before use.
2. Do not touch hot surfaces; use handles or knobs.
3. To avoid electric shock, **do not immerse the power cord, or any part of the unit**, in any liquid.
4. Close supervision is necessary when any appliance is used, especially around children.
5. Unplug appliance from the electrical outlet when not in use, and before cleaning. Allow appliance to cool before installing or removing any parts or accessories, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or if appliance should sustain damage, or malfunction in any way. In this event, return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessories and/or attachments not recommended by the appliance manufacturer may cause injury or damage to the appliance, and may void your warranty.
8. Do not use outdoors.
9. Do not allow the power cord to hang over the edge of a table or counter, or to be exposed to hot surfaces, as damage may occur.
10. Do not place appliance on or near a burner, or in a heated oven.
11. To disconnect an appliance, **first** turn all controls to the '**off**' position; *then* unplug the power cord from the wall outlet.
12. Do not use appliance other than for its intended use.
13. **SAVE THESE INSTRUCTIONS FOR LATER USE!**

INTRODUCTION

The **SODIR** model FC-33 convection/broiler oven is designed to offer quality baking, cooking, reheating and finishing. The ovens are constructed of food service quality stainless steel, and are equipped with a rear-mounted blower fan and heating element along with two top-mounted quartz broiling elements. The units are thermostatically controlled up to 480 F with a 120-minute timer. One green and two orange lights indicate the unit is powered up and in which mode - convection or broiling - the unit is operating. The mode switch controls the different modes of operation: a) convection, b) broiling or c) cool down/defrost (fan-only) modes. The oven includes three wire baking racks and a bake pan, and can accommodate 1/4-size sheet pans or 1/2-size steam table pans. Extra bake pans are available as an option at additional cost.

Specifications:

| Model | Electrical | Plug Configuration |
|---------|----------------------------|--------------------|
| FC-33 | 208/240V, 1PH, 3KW, 13/15A | NEMA-6-15P |
| FC-33/1 | 120V, 1PH, 1.7KW, 15A | NEMA-5-15P |

INSTALLATION

The **SODIR** convection oven needs to be connected to a grounded outlet of proper voltage, 208/240V or 120V, depending on the model. DO NOT place the unit in a damp area or near steam sources. DO NOT place the oven directly over heating elements or burners, unless the oven is placed on an insulated shelf. Make sure that the exterior rear ventilation panel is not blocked. Maintain 4" clearance at each side, rear and top of the oven.

OPERATION

Preheating

To preheat the convection oven, select the desired temperature by rotating the thermostat knob clockwise to desired temperature setting, the mode switch to the desired cooking mode - convection or broiling - and then turn the timer knob which is also the ON/OFF switch clockwise to the maximum setting (120 minutes). Two indicator lights (one green and one orange) will be lit. The orange light will stay on until the oven reaches the desired temperature. The green light will stay on until the timer reaches the indicated time setting. Allow 10 to 20 minutes for the preheating process.

Cooking in convection mode

After the preheat process is completed, select the desired temperature and mode (unless they are already set) and turn the timer knob to select the time setting. When the set time is elapsed, the heating element(s) and the blower fan will be switched off and the green indicator light will go out.

Broiling or finishing mode

To finish or broil, select the quartz mode, designated on the oven face board by a row of triangles over the fan. Then turn the timer to the desired time setting. The top-mounted infra-red heaters and the fan will begin to operate. The elements attain operating temperature in under 30 seconds. When the set time has elapsed, the oven will turn off.

The **SODIR** convection/broiler oven can be used for a wide variety of foods. Cooking times will vary depending on food products, temperature settings and desired results.

Cleaning

WARNING: Disconnect (unplug) electrical power supply before cleaning

Cleaning is very important in maintaining a safe and well working machine. Allow the oven to cool before cleaning. Remove the baking racks and the bake pan, and clean them separately using a damp cloth or sponge and mild liquid soap. Use a cloth dampened slightly with a soap and water mixture to clean all exterior and interior stainless steel surfaces. Use a clean lint-free cloth to remove the excess water or soap.

DO NOT use an abrasive sponge on exterior or interior surfaces

DO NOT wash the oven under running water

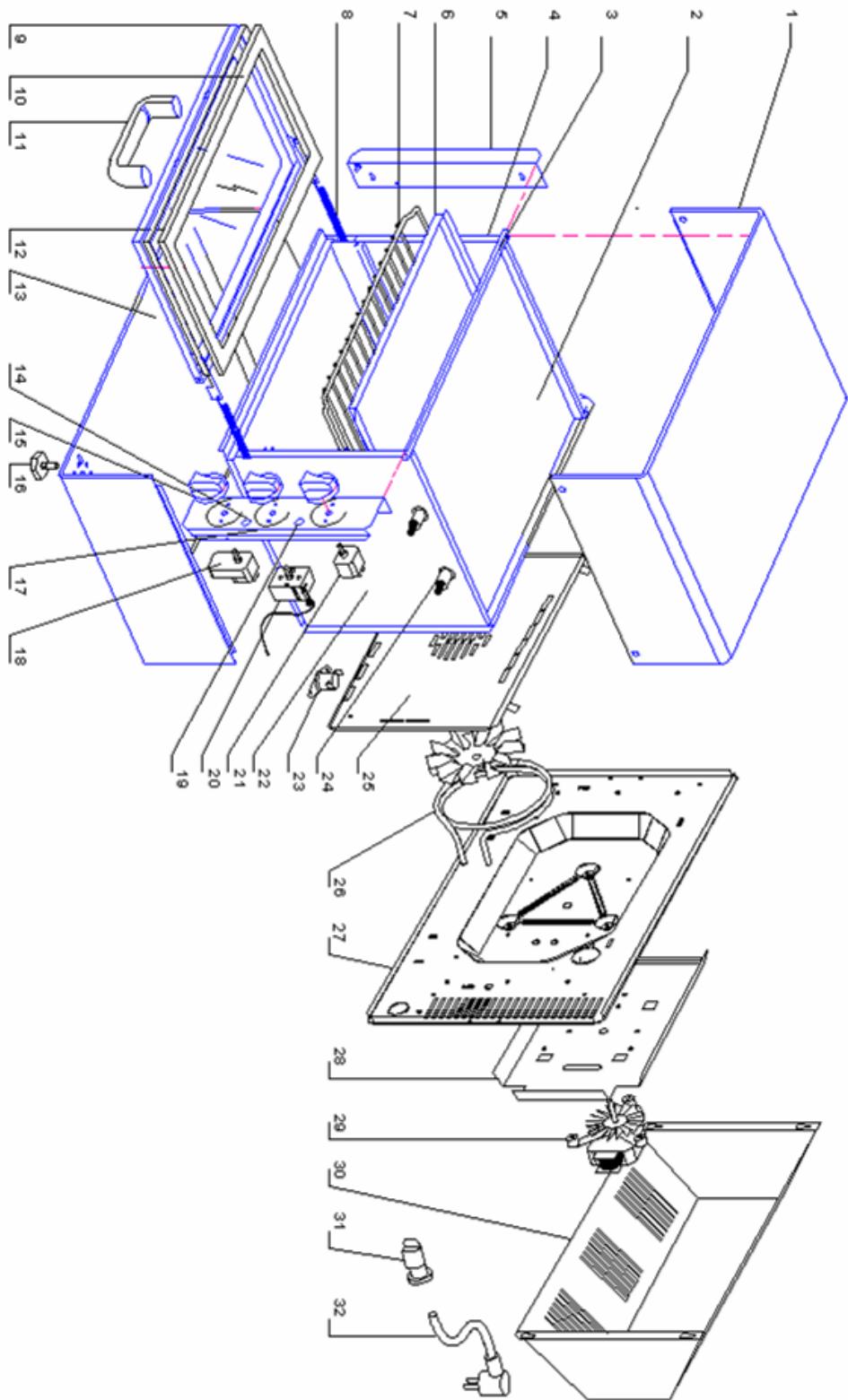
DO NOT spray the exterior motor housing with any liquid

DO NOT allow water to drip into the motor housing or onto electrical components

You should inspect all parts on a regular basis to ensure that all is in proper working order. If a part is damaged, have the unit repaired by an authorized service agency prior to returning the unit to operation. If you have trouble locating a service agency in your area, please consult our website at <http://www.equipex.com/>, or call us at 1-800-649-7885 and ask for customer service.

These models must be taken to a service facility; in-store service is not covered.

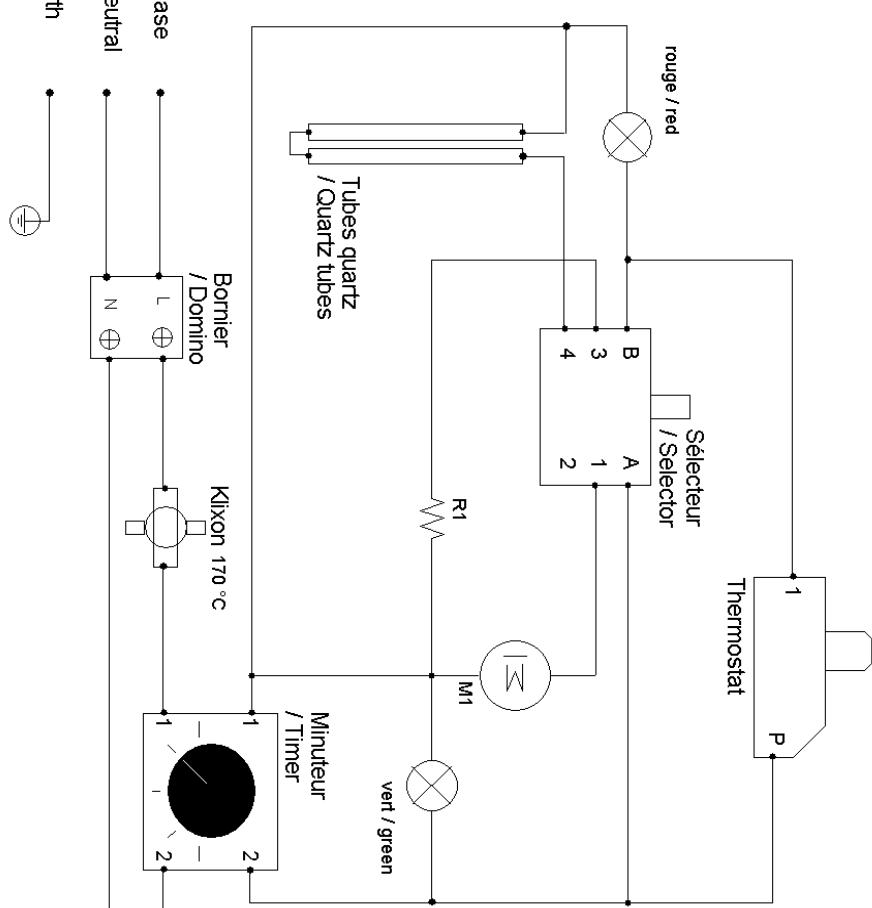
Spare Parts FC-33



Spare Parts FC-33

| DWG# | Part Number | Qty | Description |
|------|-------------|-----|--------------------------|
| 1 | H04093BRO | 1 | Top casing |
| 2 | H04159 | 1 | Top inside casing |
| 3 | H03010 | 1 | Seal |
| 4 | 15001GSE | 1 | Left side |
| 5 | 15024 | 1 | Left panel |
| 6 | 15007 | 1 | Baking dish |
| 7 | F01031 | 3 | Grid |
| 8 | B07002 | 2 | Spring |
| 9 | H04109POR | 1 | Door |
| 10 | 15003 | 1 | Inner door |
| 11 | A15031 | 1 | Handle |
| 12 | H01034 | 1 | Glass |
| 13 | H04083BRO | 1 | Bottom casing |
| 14 | A08009 | 1 | Green pilot light 220V |
| 14 | A08007 | 1 | Green pilot light 120V |
| 15 | A14078 | 3 | Knob |
| 16 | A13009 | 4 | Foot |
| 17 | H04222BRO | 1 | Right panel |
| 18 | A02019 | 1 | Timer |
| 19 | A08003 | 1 | Orange pilot light 220V |
| 19 | A08002 | 1 | Red pilot light 120V |
| 20 | A06042 | 1 | Thermostat |
| 21 | A01014 | 1 | Mode Switch |
| 22 | 15001DSE | 1 | Right side |
| 23 | A06035/1 | 1 | High Limit Thermostat |
| 24 | D04020 | 2 | Element+quartz tube 220V |
| 24 | D04020 | 2 | Element+quartz tube 120V |
| 25 | 15230 | 1 | Fan protection |
| 26 | D02158 | 1 | Heating element 220V |
| 26 | D02035 | 1 | Heating element 120V |
| 27 | H04146 | 1 | Back inside casing |
| 28 | 15231 | 1 | Motor protecting |
| 29 | A03044 | 1 | Fan motor 220V |
| 29 | A03052 | 1 | Fan motor 120V |
| 30 | 15229 | 1 | Back rear |
| 31 | A10002 | 1 | Cord closer |
| 32 | C03013 | 1 | Cord with plug |
| | H04109COM | 1 | Door Complete |

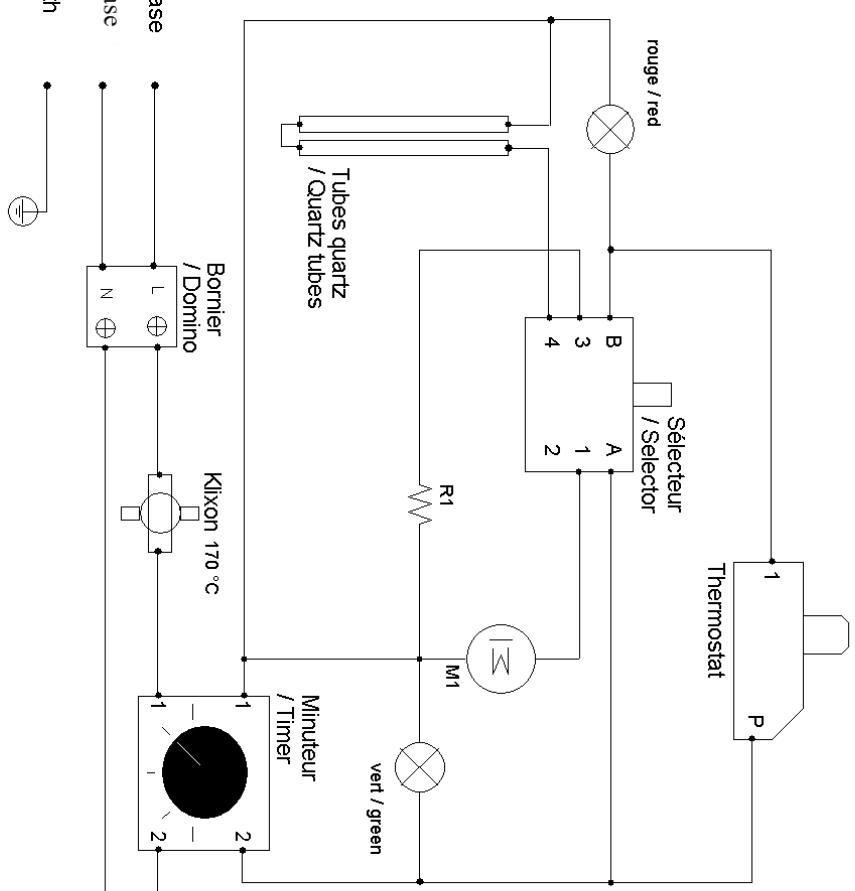
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| Modifications | Date | Nom | Description |
|---------------|---------|-----|-------------|
| Date | Nom | | |
| 18/04/2007 | A.David | | FC 33 120V |

Schéma N°

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| Date | Modifications | Date | Nom | Description |
|------------|---------------|------|-----|-------------|
| 18/04/2007 | Nom | | | FC 33 220V |
| | A.David | | | Schéma N° |



LIMITED WARRANTY

Your new **EQUIPEX** product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects from original factory imperfections in material and/or workmanship and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency. Our obligation under this warranty is limited to repairing or replacing any part or parts thereof. The CUSTOMER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt or packing slip for that item. All parts or accessories replaced under warranty must be returned to the Service Agency.

This warranty applies only to equipment under normal use and service in the U.S.A. and Canada. It does not apply to any item which has been repaired or altered in any way so as, in the judgment of EQUIPEX, to affect its reliability.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

1. Damage caused by abuse, misuse or dropping or other similar incidental damage caused by, or as a result of, customer failure to follow assembly, operation, cleaning, user maintenance or storage instructions.
2. Labor to replace inoperative parts such as bulbs, plugs or racks due to normal wear and tear or abuse.
3. Materials or labor to repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.
4. Transportation charges to or from a service agency for repair of your machine. If you should have questions relating to this issue, please call **Equipex** at 1-800-649-7885.
5. Labor charges to install or test attachments or accessories, which are replaced for any reason.
6. SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL ORIGINAL CONTAINERS AND PACKAGING MATERIAL FOR CARRIER INSPECTION.
7. Products placed or stored in the equipment are not subject to this warranty and no responsibility is assumed thereof.

THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY EQUIPEX, LLC. IT NEITHER ASSUMES, NOR AUTHORIZES ANY PERSON TO ASSUME FOR US, ANY OTHER LIABILITY IN CONNECTION WITH THE SALE OF THE SUBJECT EQUIPMENT.

For service, please call **EQUIPEX** at 1-800-649-7885, menu option # 3

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